

Barrel Alternatives

Petraea Plus oak barrel alternatives are sourced from our WineStix® mill in the Finger Lakes wine region of New York, using 30-month open-air seasoned NY state tight-grain American white oak, 24-month open-air seasoned Allier French oak, and NY state applewood (for cider, beer and spirits). Our perfect ratio of long-grain-to-short-grain exposure gives you the ideal combination of the flavor and textural impact you expect from a barrel, but faster.



French/American Oak or Applewood: TANKS

Format	Dosage/100 gal (=1.31 g/L oak concentration in 11-15% ABV)	Minimum Suggested Contact Time
WineStix® Staves	1.67 staves/100 gal	3 months
BeerStix™ Staves	1.67 staves/100 gal	2 months
CharStix™ Staves	1.67 staves/100 gal	Depends on ABV%
WineStix® Segments	1 sleeve/100 gal	2 months
BeerStix™ Domininos™	1 sleeve/100 gal	1 month

French/American Oak or Applewood: BARRELS

Format	Dosage/100 gal (=1.31 g/L oak concentration in 11-15% ABV)	Minimum Suggested Contact Time
WineStix® Barrel Tether	1 tether per barrel 225/228L (59/60 gal)	3 months
BeerStix™ Barrel Tether	1 tether per barrel 200-228L (53-60 gal)	2 months
CharStix™ Barrel Tether	1 tether per barrel 200-228L (53-60gal)	Depends on ABV%

Toast Options

Toast Profiles

Light: Fresh oak, creaminess	American: Light vanilla, almond/amaretto, coconut French: Vanilla, cinnamon/clove/nutmeg, sweet cream
Medium: Neutralization of astringency & vegetal notes	American: Sweet vanilla, toasted almond, cinnamon/clove, neutralization of astringency and vegetal notes French: Vanilla, crème brûlée, clove/cinnamon, pastry/honey, neutralization of astringency and vegetal notes
Medium+: Roundness and weight	American: Toasty aromas, toasted almond, roasted nuts, caramel, pastry French: Toasty aromas, butterscotch, baking spices, light coffee, sweet oak
Burgundy Medium+ Long: Persistence on palate (WineStix® only)	American: Toffee caramel, chocolate, mocha coffee, hint of smoke French: Espresso, dark chocolate, caramelized sweetness, hint of smoke
Dark (WineStix®)/ Special Dark (BeerStix™): Persistence on palate	American: Toffee caramel, dark chocolate, coffee, subtle black pepper, smoke/bacon French: Roasted smoky aromas, espresso, dark chocolate, caramelized sweetness, persistence on palate
Char No. 2: Emulating the "red line" in charred bourbon barrels (CharStix™ only)	American: Sweet caramelized toffee, dark chocolate, mocha, black pepper, smoke/bacon American Bourbon-Infused: Same as above, but with a whiskey infusion replacing the microscopic oxygen in the oak. Sweet! (Other spirits can be infused via custom order)